

**FROZEN DOUGH HAVING IMPROVED FROZEN STORAGE SHELF LIFE****Patent number:** CA1172095**Also published as:****Publication date:** 1984-08-07 US4847104 (A1)**Inventor:** BENJAMIN EARL J; KE CHARLES H; HYNSON  
RICHARD B; HSU CHI M L JP58116625 (A)**Applicant:** GEN FOODS CORP**Classification:****- International:** A21D6/00; A21D8/00; A21D10/00**- european:** A21D2/26D2; A21D6/00B; A21D8/02; A21D10/02**Application number:** CA19820410570 19820901**Priority number(s):** US19810326889 19811202**Report a data error here****Abstract of CA1172095**

FROZEN DOUGH HAVING IMPROVED FROZEN STORAGE SHELF LIFE A leavened and unleavened frozen dough composition is prepared comprising wheat protein in an amount greater than 16% protein based on the total weight of flour. The frozen dough can withstand less than ideal commercial distribution temperatures and storage in home freezers for more than 16 weeks with good baked, end-product results. A preferred embodiment is a yeast-leavened dough which is proofed before freezing to minimize consumer preparation time from freezer to point of consumption. The proofed, frozen dough maintains a commercially satisfactory quality after more than 16 weeks frozen storage.

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